



THE CLUBHOUSE

SMALL PLATES & SHAREABLES

Brie Brulee

Baked brie bruleed with toronado sugar, topped with wild honey. Served with fruit compote, chili candied pecans and crostini
\$15

Beer Battered Shrimp

Lager battered shrimp, seasoned and deep fried. Served with remoulade, cocktail sauce and lemon wedge
\$16

Hot Yellow Corn Dip

Fresh California corn, cream cheese, sour cream, jack & cheddar cheese, green onion and a little jalapeno. Served warm with house made tortilla chips
\$14.50

Fried Green Tomatoes

A southern classic, battered and fried green tomatoes. Served with piccalilli, jalapeno aioli and bacon jam
\$14

Thai Hamachi Crudo

Thin sliced Hamachi, coconut milk, Thai basil, mango & lychee puree, cucumber ribbons, birds eye chili, and scallion topped with crushed toasted peanut
\$19.50

SALADS

Caesar Salad

Chopped hearts of romaine, house made sour-dough croutons, classic lemon parmesan dressing, and marinated white anchovies
Regular \$14 Small \$8

Garden Salad

Seasonal greens, grated carrots, cucumber, cherry tomatoes, croutons, and choice of dressing
Regular \$12 Small \$6

Buffalo Chicken Salad

Fried chicken tossed in sweet and spicy wing sauce, fresh greens, blue cheese dressing, fresh apple, carrot, celery and chopped candied pecan
\$19.50

Caribbean Cobb Salad

Jerk rubbed and seared Skuna Bay salmon, fresh summer greens, avocado, mango, red onion, heirloom cherry tomato and cold poached egg tossed in a mango and red onion creamy dressing
\$23

Add Chicken \$6 Add Salmon \$10

Dressing Choices

Ranch

Caesar

Bleu Cheese

Red Wine Vinaigrette

Sweet Mustard Vinaigrette

Soup of the Day

Cup **\$4**

Bowl **\$7**



Southern Shrimp & Grits \$27

Large shrimp simmered in an andouille sausage and bacon cream sauce and served over creamy pimiento cheese South Carolina grits. Topped with crispy bacon lardon and chives

Serrano BBQ Glazed Ribs

Oak smoked St. Louis ribs, glazed in a house made bourbon and serrano BBQ sauce. Served with collard greens and mac & cheese

4 bones \$28 6 bones \$33

Jasmine Smoked Nectarine Duck Breast \$28

Jasmine infused duck breast, lightly smoked with tea leaves, seasoned and seared. Served with mint pearl pasta, sauteed Treviso, and topped with local nectarine compound butter

Preserved Lemon Pesto Angel Hair Pasta \$22

Capellini tossed in fesh pesto, blistered heirloom cherry tomato, creamy burrata cheese, red pepper flake and preserved lemon

Add Chicken \$6 Add Salmon \$10

New York Strip Portobello Sauce \$35

12 oz Choice New York strip, grilled and served with bacon and gruyere smashed red potato and roasted cauliflower. Topped with a red wine and portobello reduction

Clams & Chorizo \$26

Clams sauteed in a Spanish chorizo fume with white beans, garlic, butter and fresh herbs. Served with garlic bread

Smoked French Dip \$26

Oak smoked ribeye on a toasted hoagie roll with melted gruyere and caramelized onion. Served with Au Jus, horseradish and Poutine fries

Clubhouse Burger \$16

6 oz. grilled ground brisket burger, sharp cheddar cheese, mixed greens, tomato, onion, and roasted shallot aioli on a challah bun. Served with waffle fries

Vegetable Choices

Collard Greens, Sauteed Treviso, Roasted Cauliflower

Our chefs prepare our menu using fresh ingredients and classic cooking techniques, including butchering our fish and meats and making stocks, sauces and dressings from scratch. Though many of our menu items are not designed to be gluten free, vegan or vegetarian, we are pleased to be able to accommodate dietary restrictions on many of our menu items.

Please ask your server and we will do our best to accommodate any special requests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 8 or more, a 20% service charge will be added to the check.